



## Hello! I am Imilda, a 10-year-old Medieval Italian girl. Let's bake a *focaccia*!

I like to help my mother bake focaccia, which is a type of bread cooked on the hearth at the fireplace. My father made the bread pan for us. He is really good at making pottery!

### INGREDIENTS:

1 ¼-oz. envelope active dry yeast (about 2¼ tsp.)

2 tsp. honey

5 cups (625 g) all-purpose flour

5 tsp. kosher salt

6 Tbsp. extra-virgin olive oil, plus more for hands

4 Tbsp. unsalted butter, plus more for pan

Flaky sea salt

2–4 garlic cloves

**OPTIONAL:** You can create decorations using slices of tomato, bell pepper, olives, capers, onions, and herbs.

### INSTRUCTIONS:

1. Whisk together one envelope of active dry yeast, 2 tsp. of honey, and 2 ½ cups of lukewarm water in a medium sized bowl and set aside for 5 minutes. The mixture should foam or look creamy. That's how you know your yeast is active and not expired!
2. Gradually add 5 cups of all-purpose flour, and 5 tsp. Kosher Salt. Mix with a rubber spatula until a mound of dough forms and no dry streaks remain.
3. Pour 4 tbsp. extra-virgin olive oil to coat the inside of large bowl. Transfer the dough to a second bowl and coat the outside with oil. Cover with a lid or plastic wrap and chill until it has doubled in size, 8 hours up to one day. The longer the rise, the more flavorful it will be. You can also set it to rise at room temperature for 3–4 hours if you're in a rush.
4. Generously butter a 13x9 baking pan for thick focaccia or an 18x13 baking sheet for thinner focaccia. Pour 1 tbsp. extra-virgin olive oil into pan.
5. Once the dough has risen, uncover it, take two forks and gather up the edges of the dough and fold it towards the center and into itself to form a rough ball of dough. Turn the bowl with each fold so that the folding process is easier.
6. Transfer the ball of dough to the prepared pan. Pour any remaining oil over the dough and turn the dough to cover it in oil, again. Set aside, uncovered, and let rise from 1 ½ to 4 hours.
7. Place a rack in the middle of oven and preheat to 450 degrees. To see if dough is ready, poke it with your finger; the dough should spring back slowly. Lightly oil your hands and stretch out dough to cover entire baking sheet, if necessary. Press your fingers into bread and dimple the focaccia all over with your fingers. Create very deep impressions with your fingers, you should feel the bottom of the pan with each poke. Drizzle 1 tbsp. extra-virgin olive oil and sprinkle with flaky sea salt. If you are decorating it, this is the time to have fun with all those veggie slices and herbs!!!
8. Place focaccia on middle rack in the oven and bake for 20–30 minutes, until it is puffed up and golden brown.
9. Do this step once the focaccia is done baking and you're ready to serve: Melt 4 tbsp. unsalted butter in a saucepan over medium heat. Remove from heat and grate in 2–4 peeled garlic cloves. Return the saucepan to medium heat and cook, stirring it often, for 30–45 seconds.
10. Brush garlic butter all over focaccia. Serve warm.

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